SOUTH CAROLINA DEPARTMENT OF SOCIAL SERVICES CHILD CARE LICENSING ORIGINAL & RENEWAL INSPECTION CHECKLIST

Type of Inspection: ☐ Provisional Evaluation ☐ Full Evaluation ☐ Renewal

Center Name: Cadence Academy Preschool ARL/APP ID #: 18097 Address: 109 W. Perry Road, MYRTLE BEACH, SC 29579 Telephone #: 843-903-0770 Center Director/Designee: Jennifer Warner Any changes in contact info (Phorecast Center Director/Designee)	ter Faith Based Hours	□ GCCH □ CDEP of Operation: 7 A			_	o
Change in Ownership or Director? Yes You If yes, Name:						
Total Capacity: 224 Building 1: Building 1:	ling 2:	Building 3:				
Maximum number of infants: 40	lity Clear Fire Re	port □ Yes □ No c	NA Date cleared			
	•					
Physical Site	CENTER	FAITH BASED	GCCH	С	N	N/A
The Approval/ License/ Registration is displayed in public view.	114-503 A.1	114-523 A.1	114-513 A.1	7		
Daily menu dated and posted in conspicuous location in public view.	114-508 A.1	114-528 A.1	114-518 A.1			
Building has proper ventilation to include kitchen and bathrooms.	114-507 A.2	114-527 A.2	114-517 A.2	2		
Tobacco free facility	114-505 A.3	114-525 A.2	114-517 A.2	8		
Decals on all glass doors, placed at eye level of children.	114-507 A.3	114-527 A.3	114-517 A.3	9		
Adequate lighting for rooms, hallway, bathrooms and fire escapes.	114-507 A.4	114-527 A.4	114-517 A.4(a)			
Ceiling, floors, windows, doors and rugs properly secured.	114-507 A.5(d)	114-527 A.5(d)	114-517 A.5(d)	ø		
No strangulation, choking or suffocation hazards.	114-507 A.5(g)	114-527 A.5(g)	114-517 A.5(h)			
Electrical outlets securely covered and inaccessible to children.	114-507 A.11(c)	114-527 A.11(c)	114-517 A.11(c)	Ø		
Temperature in building between 68 and 80 degrees ∘F.	114-507 A.7(a)	114-527 A.7	114-517 A. 7(a)			
Facility has hot and cold water.	114-507 A.6(b)	114-527 A.6(b)	114-517 A.6(b)	Ø		
Trash in restroom and classroom kept in plastic lined container.	114-507A.8(f)	114-527 A.8(f)	114-517 A.8(f)	Ø		
Facility free from pest problems (insects, rodents, etc.).	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	ø		
Furniture, toys & equipment are clean and free from hazards.	114-507 C.1	114-527 C.1	114-517 C.1	Ø		
Furniture, toys & equipment meet standards of the CPSC.	114-507 C.2	114-527 C.2	114-517 C.2	Ø		
Bathroom completely enclosed. Private toilet use by preschool & up.	114-507 A.12	114-527 A.12	all a file and	图		0
Child size toilets & sinks (has seat adapter and sturdy steps).	114-507 A.12(e)	114-527 A.12(e)	114-517 A.12(e)	Ø	Β,	0
Soap and disposable towels provided at each sink.	114-507 A.12(i)	114-527 A.12(i)	114-517 A.12(g)	\square	□	
Cots or mats labeled with child's name for use only by that child.	114-507 D.2	114-527 D.2	114-517 D.2			
Cots and mats stored so that the side child lies on does not touch floor.	114-507 D.6	114-527 D.6	114-517 D.6	抠	ם	
Poisons/harmful agents locked, labeled and stored properly.	114-507 E.1	114-527 E.1	114-517 E.1			
Only healthy pets/animals permitted. (Vaccination records up-to-date)	114-507 E.4	114-527 E.4	114-517 E.4			٤ſ
Ratio chart prominently posted in each classroom.	114-504 B.1	114-524 B.1		Ð		
Emergency phone numbers posted (police, fire and poison control).	114-503 J.2	114-523 G.2	114-513 J.2			
Internal means of communication among staff.	114-503 J.3	no empresado de personal de la composição				0
Parents have free & full access.	114- 503 F.1	COLUMB CONSTRUCTION	114-513 F.1	102		
If overnight care is provided, requirements have been met.	114-509 C	114-529 C	114-519 C			<u> </u>
Age appropriate radio, TV, VCR and DVD for children use.	114-506 A.7	3 2 2 2 2 2 2 2 2	114-516 A.7	B		
Staff files are in compliance to include required training hours.	114-503 F(1-4)	114-523 H.(1-7)	114-513 H(1-7)	₽/		
		Para de la companya d	2,200			
C= Compliant with Regulation, N = Noncompliant with Regulation, N/A = No	t Applicable					
No violations noted at time of visit. ☑						
Signature of Child Care Licensing Specialist: CDHU)arnei	Date &	2 23 □ Ref 723	fused	I to (Sign
Signature of Child Care Licensing Specialist:		Date <u>δ</u> [423			

SOUTH CAROLINA DEPARTMENT OF SOCIAL SERVICES CHILD CARE LICENSING ORIGINAL & RENEWAL INSPECTION CHECKLIST

Health, Sanitation & Safety	CENTER	FAITH BASED	GCCH	С	N	N/A
Medicine in original container, protective cap, with child's name.	114-505 D.2(a)	114-525 D.2(a)	114-515 D.2(a)			₽′
Medicine stored in separate locked container properly.	114-505 D.2(b)	114-525 D.2(b)	114-515 D.2(b)	Ø		
Expired medicine returned to parent or disposed of safely.	114-505 D.2(c)	114-525 D.2(c)	114-515 D.2(c)			Ø
Written medication log reviewed.	114-505 D.3(a)	114-525 D.3(a)	114-515 D.3 (a)	Ø		
First aid kit supplies available and inaccessible to children.	114-505 E.1	114-525 E.1	114-515 E.1	Ø		
Children's faces and hands are clean.	114-505 B.1; G.4	114-525 B.1	114-515 B.1	Ø		
Proper handwashing practices were observed.	114-505 G.4	114-525 G.4	114-515 G.4	9		
Toys/equipment that child place in mouth washed & sanitized.	114-505 B.2	114-525 B.2	114-515 B.2	9		
Transportation	CENTER	FAITH BASED	GCCH	С	N	N/A
If facility transports, written plans and consent by parents reviewed.	114-505 I.1(i)	114-525 I.1(i)	114-515 l.1(f)		0	D/
Type of vehicle: □ Bus □12 van or SUV passengers or less	56-5-195.	56-5-195.	56-5-195.			es
(15 passenger van prohibited – School Bus safety standards)	Jacob's Law	Jacob's Law	Jacob's Law	Ľ		E.,
Vehicle safe and in good condition.	114-505 l.1(c)	114-525 I.1(c)	114-515 l.1(b)		0	B
Checklist on unloading/loading of children.	114-505 l.2(d)	114-525 I.2(d)		0	0	包
First Aid supplies and emergency information on children in vehicle.	114-505 l.1(g)	114-525 I.1(g)			0	₽.
Driver's (valid) driver's licensed reviewed.	114-505 l.1(f)	114-525 l.1(f)	114-515 I.1(d)	0	0	2
Kitchen & Meal Requirements	CENTER	FAITH BASED	GCCH	С	N	N/A
Kitchen & Meal Requirements Method meals will be provided & Facility Parents Caterer	CENTER	FAITH BASED	GCCH	С	N	N/A
Method meals will be provided ☑ Facility ☐ Parents ☐ Caterer ☐ School ☐ Other*Public school kitchens and some	CENTER	FAITH BASED	GCCH	C	N	N/A
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Method meals will be provided Facility Parents Caterer School Other *Public school kitchens and some churches (where food is served to the public) are inspected by DHEC Meal & snack meet USDA guidelines.	114-508 A.1(b)	114-528 A.1(b)	114-518 A.1(b)	b	0	0
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Supervision	CENTER	FAITH BASED	GCCH	C	N	N/A
Adequate supervision throughout facility.	114-504 A(1-2)	114-524 A(1)	114-514 A(1)	ď		
Facility following tracking of children procedures.	114-504 A(3)	114-524 A(2)		6	0	
Ratio adequate in all classrooms and on playground.	114-504 B(1)	114-524 B(2)	114-514 A(2)	B	0	

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SOUTH CAROLINA DEPARTMENT OF SOCIAL SERVICES CHILD CARE LICENSING ORIGINAL & RENEWAL INSPECTION CHECKLIST

Infant Care	CENTER	FAITH BASED	GCCH	С	N	N/A
Infants in designated rooms.	114-505 H.1	114-525 H.1	114-515 H.1	O/		0
Diaper changing area adjacent hand-washing sink.	114-504 F.1	114-525 F.1		E2	0	0
Diaper changing area in clear view and not used for any other purpose.	114-504 F.2,9	114-525 F.2		0/	0	D.
Diapering surface sanitized, seamless and waterproof	114-505 F.4-7	114-525 F.4-7	114-515 F.2	1		0
Diaper area trash container closed, hands free and lined.	114-507 A.8(d)	114-527A.8(d)	114-517 A.8(d)	8		0
Proper diaper diapering practices were observed	114-505 F.(1-16)	114-525 F.(1-16)	114-515 F.(1-7)	2		
Disposable items kept in labeled, closed, hands- free, plastic liner.	114-505 F.12	114-525 F.12	114-515 F.5	1		
Cribs meet standards labeled with child's name (certificate reviewed).	114-507 D.1	114-527 D.1	114-517 D.1	82		ū
Cribs 3 feet apart. Pre-installed clear barriers 2 feet apart.	114-509 A.5(c)	114-529 A.3(c)	The second of the second	Ø	0	
Age appropriate toys and materials available.	114-507 C.3	114-527 C.3	114-517 C.3	12		
Information (i.e. diaper changing log, feeding log, activities) available.	114-509 A.2(c)	•	114-519 A.2(c)	0/	D	ū
Infants placed on their backs to sleep.	114-509 A.5(a)	114-529 A.3(a)	114-519 A.5(a)		_	٠ 🗆
Cups/bottles labeled and used only by that child.	114-509 A.3(a)	114-529 A.1(a)	114-519 A.3(a)	ø		
Infants are held while feeding/drinking (No bottles propped or in crib).	114-509 A.3(c)	114-529 A.1(c)	114-519 A.3(c)		0	G
Bottle food ready to feed, identified and packaged for single use.	114-509 A.3(f)	114-529 A.1(f)	114-519 A.3(f)	2	0	0
Breast milk/formula dated, labeled (child's name) & refrigerated.	114-509 A.3(i)	114-529 A.1(i)	114-519 A.3(i)	0/		
Food for infants cut in pieces one-quarter inch or less.	114-509 A.3(j)	114-529 A.1(j)	114-519 A.3(k)	8	_	
Food for toddlers cut pieces one-half inch or less.	114-509 A.3(k)	114-529 A.1(k)	114-519 A.3(k)	2	Ö	C
Feeding chairs are sturdy with T-shape straps, and in good repair.	114-509 A.4	114-529 A.2	114-519 A.4	13		0
Placement of sleeping equipment easily accessible to staff.	114-507 D.4	114-527 D.4	114-517 D.4	ø		0
Children are periodically removed from crib, swing or feeding chair.	114-509 A.1(a)	114-529 A.2(d)	114-519 A.1(a)	ø	Ü	
Protective areas available for children to crawl and explore.	114-509 A.6(a)	114-529 A.4(b)	114-519 A.6(a)	6	0	

Playground & Surrounding Site	CENTER	FAITH BASED	GCCH	С	N	N/A
	-	TAITITUAGED		-	- 1	INC
All ages daily schedule includes outside play, weather permitting.	114-506 A.8		114-516 A.8	1		ļ
Playground and walkway free from hazards (i.e. litter & leaves).	114-507 C.1-2	114-527 B.2-3	114-517 B.1-2	Q	0	0
Restricted area fenced/safety barriers at least 4ft high in good repair.	114-507 B(4)	114-527 B.4	114-517 B.3	Ø	0	0
Stationary equipment firmly anchored with cushioning material.	114-507 B.7	114-527 C.6	114-517 B.7	Ø		
Swings soft, flexible seats, free of pinch points and in a safe place.	114-507 B.8	114-527 C.7	114-517 C.8	ø	0	
Sandboxes securely covered when not in use and constructed drain.	114-507 C.7	114-527 C.13	114-517 C.14			Ø
Outdoor metal equipment located in the shade.	114-507 B.11	114-527 C.10	114-517 C.11	Ø		
Play equipment arranged to see children and size appropriate.	114-507 C.12-13	114-527 C.12	114-517 B.12	ø	<u> </u>	
Trash receptacles outside facility are watertight with firm fitting lids.	114-507 A.8(g)	114-527 A.8(g)	114-517 A.8(g)	ø		0
Furniture, toys & equipment meets CPSC standards.	114-507 C.2	114-527 C.2	114-517 C.2	8	В	0
Furniture, toys & equipment developmentally and size appropriate.	11-507 C.3	114-527 C.3	114-517 C.3	R		
Children are taken to park or in shifts if outdoor space is inadequate.	114-507 B.1	114-527 B.1	4.20世纪号	8	0	
Pesticides/other methods used to prevent insects/rodent.	114-507 A.8(b)	114-527 A.8(b)	114-517 A.8(b)	ø	0	
Designated area for smoking away from facility.	114-505 A.3	114-525 A.3	114-517 A.2		_	1
Written plan to account for children while outside.	114-504 A.3	114-524 A.2		ø	ฉ	0
Playground equipment and toys rr	iust indicate comi	nercial use only	April 1 September 1999		100	

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